

2025 Celebration Buffet Menu

Pricing (per person)

Must Add 20% House Charge and Appropriate New Jersey Sales Tax to Total Bill

No Alcohol Included:			Beer and Wine Included:			Top Shelf Bar Included:		
Friday	Saturday	Sunday	Friday	Saturday	Sunday	Friday	Saturday	Sunday

*Please make an appointment with us
for your personalized price package.*

BAR: If you would like a Tab or Cash Bar at your Event, there will be a one time fee of \$100.00 per Bartender.
Each Bartender accommodates approximately 100 guests.

Included in your Four Hour Package:

- Your Choice of Colored Table Cloths & Napkins
- International Coffee & Tea Display
- Soda & Juice Beverage Station
- Italian Dinner Rolls with Butter

Cocktail Hour

Crudités Display of Fresh Cut Vegetables, Assorted Cheeses, & Sliced Meats

Cold Side Salads (Select Two)

Salad Jardinière

Tomatoes, Cucumbers, Peppers, Onions, and Basil, in Herb Vinaigrette

Tortellini Pasta Salad

Heart of Palm, Artichokes, Bell Peppers, and Onions, in Herb Vinaigrette

Grilled Marinated Vegetable Platter

Zucchini, Asparagus, Eggplant, Peppers, Tomatoes, and Portabella Mushrooms, Topped with Sweet Balsamic Drizzle

Fresh Fruit Salad

Salad Caprese

Sliced Tomatoes and Mozzarella Cheese topped with Sweet Balsamic Drizzle

Asian Noodle Salad

Soy, Ginger and Assorted Vegetables

Broccoli Salad

Broccoli, Cauliflower, Carrots, Tri-Color Bell Peppers, Sun Dried Cranberries, Red Onions, Bacon, and Almonds tossed in Sweet Citrus Vinaigrette.

- Optional: Butlered Hors D'Oeuvres (Additional Price)

Served Salad (Select One)

Classic Caesar Salad with Caesar Dressing

Mesclun Greens

Crumbled Bleu Cheese, Sugar Crusted Walnuts, and Citrus Vinaigrette

Fresh Garden

Mixed Field Greens served with Grape Tomatoes, Cucumber Slices, Carrots, and Herb Croutons

Spring Lettuce Mix

Arugula, Radicchio and Baby Lettuce, Garnished with Fresh Tomatoes, Cucumbers, Dried Cranberries, Black Olives, and Herb Croutons

Salad Dressing (Select One)

Ranch, Creamy Parmesan, and Vinaigrette*
(Red Wine, Balsamic, Herb, or Raspberry)

Chef's Carving Block (Select One)

Roasted Pork Loin with Chasseur Sauce

Stuffed Pork Loin

Broccoli Rabe, Sharp Provolone, Sun dried Tomatoes, and Roasted Peppers

Roasted Turkey with Vegetable Gravy

Baked Ham

with Sweet Hawaiian Sauce

Top Round Beef Au Jus

Roasted Sirloin Steak

with Au Poivre Sauce or Portabella Demi Glaze

Marinated Flank Steak

Filet Mignon (\$4.50 additional per person)
with Au Poivre Sauce or Demi Glaze

Prime Rib Au Jus (\$4.00 additional per person)



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For Every 10 less guests you have, your price will be raised \$4 per person

All menus can be Customized. Please speak to your Sales Representative for more information